



VETRO RESTAURANT & LOUNGE

Special Occasions

For The Table and French Served

ANTIPASTO

CHARCUTERIE & CHEESE TASTING

Assorted meats & cheeses with fire roasted peppers, heirloom tomatoes & olives

HOT ANTIPASTO

Eggplant rollatini, stuffed pepper, mushroom oreganata, risotto bite & Sunday meatball Fried Calamari- served family style

HOST'S CHOICE OF PASTA

(all individually plated // Host choose one)

RIGATONI POMODORO

A light & flavorful sauce of plum tomatoes, melted onions, prosciutto & pancetta

PENNE VODKA

The classic; in a pink cream sauce with a hint of vodka & Parmigiana cheese

ROTELLE NAPOLI

Plum tomato sauce with garlic & fresh basil

CAVATELLI BOLOGNESE

Homemade ricotta pasta, simmered in an herbed beef & tomato ragu



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MAIN COURSES

(guests choose one from the seven selections below)

All main course selections are served with house baked breads & sweet cream butter, seasonal vegetables & potatoes

CHICKEN FRANCESE

Batter dipped, pan fried golden; served with lemon, white wine butter sauce

CHICKEN WITH WILD MUSHROOMS

Tender scallopini of chicken topped with roasted wild mushrooms, served in a Marsala wine sauce

STUFFED SHRIMP OREGANATA

Baked golden with spinach, tomato, garlic & herbed breadcrumbs; served with a sauce of lemon, white wine & butter

SEASONAL SALMON

Prepared with the season's freshest offerings

PORK CHOP MILANESE

Brined; breaded & pan fried golden; topped with sweet peppers, onions & garlic in a red wine vinegar sauce

STERLING SILVER SHELL STEAK

Aged New York cut, grilled to your liking

EGGPLANT PARMIGIANA

Crisp-fried cutlets, filled with a blend of ricotta & Romano, topped with marinara & mozzarella

DESSERT

Special Occasion Cake, coffee, tea, cappuccino & espresso